

**ABSTRACT**Black tea manufacture

5 A process for manufacturing a fast infusing black leaf tea. The  
process involves (a) withering tea leaves to a moisture content  
between 64 and 70%, (b) macerating the withered leaves tea leaves  
by the controlled application of both shear and compression  
10 forces sufficient to disrupt the majority of cells within the tea  
leaf, to introduce morphological changes in the tissue and to  
redistribute the cell contents, (c) fermentating the resulting  
dhool, (d) firing the leaves to arrest the fermentation and (e)  
drying and sorting the fired leaves to give black leaf tea. The  
15 black leaf tea shows a rate and degree of infusion typical of CTC  
teas, whilst maintaining the appearance of orthodox tea. The  
black leaf tea is preferably of Broken Orange Pekoe grade or  
larger if the black leaf tea is intended for direct infusion and  
of Broken Orange Pekoe and/or Broken orange Pekoe Fannings if the  
black tea is intended for use in tea bags

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